Division of Environmental Health FOOD Establishment Inspection Report Page 1 of Pool Establishment Inspection Report Regular V V 3 This Experiment Inspection Report Regular V V 4 This Experiment Inspection Regular V V 1 This Experiment Inspection Regular V 1 This Experiment Inspection						Denart	ment o	∉ Di	ublic	Но	alti	h ar	nd Social S	Sarvices				
INSPECTION DATE   STABLISHMENT TANKE   TANKE TANKE   STABLISHMENT TANKE   TANKE TANKE   TANKE TANKE   TANKE TANKE TANKE   TANKE TANKE TANKE TANKE TANKE TANKE TANKE TANKE TANKE TANKE TANKE TANKE TANKE TANKE TANKE TANKE T															_	1	_	2
Basil Food Service   Ser	INSDECTIO	ul se	en i	TVDE	CDADE										Pag	<del></del>	_ of _	_
Following   Foll		gular 🗸 🗸 3 6 / 28 / 2019																
SANTARY PERMIT NO 190000896   LOCATION (Address)		$\perp$	$\Box$						-									
## 19000886   Lot 1454-1-2-New 239-7-1 West Official Prive, Hagalans   Restoration   Private   Restoration   Resto		+	4															
Catering 8 475-8888 No. of Repeat Rak Factoriarevention Violations 0 4  FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS  Circle or next "Y designated complement (IV, OUT, No. (No) for each numbered hern. Mark "Y an appropriate active YCOS artister.  Compliance Status.  COR Plant (IV) No. (No) for each numbered hern. Mark "Y an appropriate active YCOS artister.  COR Plant (IV) No. (No) for each numbered hern. Mark "Y an appropriate active YCOS artister.  COR Plant (IV) No. (No) for each numbered hern. Mark "Y an appropriate active YCOS artister.  COR Plant (IV) No. (No) for each number of the No. (No) for each numbered hern. Mark "Y an appropriate active YCOS artister.  COR Plant (IV) No. (No) for each number of the No. (No) for each number o		m	╅		A	• • • • • • • • • • • • • • • • • • • •		NO.						7-1 West O'Brien Dri	ve, Hagatna			
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS  The In compliance OUT = Rot is compliance (IN, OUT, NO, No) (or each numbered ferm. Mark "X" is appropriate box for COS and the COS an	ES						1			No.	of R	isk F	actor/Interver	ntion Violations	0	RISK (		ORY
Circle for mark "X" designated compliance (NUT, NOL NA) for each numbered term. Mark "X" in appropriation Rev Food andrew RP3 - Dement p Compliance Status    Supervision		(										<u> </u>					4	
In = In compliance   OUT = Not   OUT   Proper leaf person in charge present, demonstrates   OUT   Proper leaf person in charge present, demonstrates   OUT   Proper leaf person in charge present   OUT   OUT   Proper leaf person in charge   OUT   Proper leaf person   OUT   OUT   Proper leaf person   OUT   OUT   Proper leaf person   OUT   OU			F													45		- 13
Supervision   Person in Cutuage present, demonstrates   Computer   Person in Cutuage present, demonstrates   Computer   Person in Cutuage present, demonstrates   Computer   Person in Cutuage present, demonstrates   Employee Health   Employee He				ou:			rved N/A	= Not	t applic	able	CO	) <b>S</b> = (	Corrected on-site	during inspection R = Re				
To	Compliar	100 \$	Stat	hus	Sup	ervision		cos	R	PTS	H	Com	·		Food (TCS Fo		DS R	PTS
St. Out   Management awareness, policy present   St.   St. Out   Management awareness, policy present   St.   St	1 M C	N.IT			Person in charge	present, demonstrate	s	$\neg$		6	ľ		M AW TUO X	VO Proper cooking time an	d temperatures			6
2   K OUT   Management awareness; policy present     6   6	, br.							_		_						ng	_	6
South Hyglanic Practices   South Hyglanic Practices   South Hyglanic Issting, risking, beteins, or   5   6   5   5   5   5   5   5   5   5					Management awa	reness; policy presen				_	ן נ	19	OC OUT NA N	VO Proper hot holding temp	peratures			6
Topic reasing, tasking, drinking, betaint, or some places on the proper serior, tasking, drinking, betaint, or some places of the proper serior of the property serior of participants of of participant	3 100 0	XUT .					clusion	_		6					•	+	+	6
Solution	4 000	WT.	N/A	N/O	Proper eating, tas		rt, or			6							10235	est/g
Proventing Contamination by Hands						n eyes, nose, and mo	uth	-	H		ŀ						1	
No Note hand contact with ready-to-eart foods or adequate handweathing facilities supplied & accessible   Adequate handweathing facilities approved and properly used   Chemical   Adequate handweathing facilities approved and properly used   Adequate handweathing facilities approved procedures   Adequate handweathing facilities   Adequate handw	8		N/14	P	reventing Cont	amination by Han				5.50		22	и олт 🎉			н		6
approved alternate method properly fellowed Adequate handwashing facilities supplied & 6   Chemical accessible  Approved Source  Approved Source  Signature Food obtained from approved source  Signature Food obtained from approved source  Signature Food in good condition, safe, and unadulterated  Signature Food in good condition of gaths provided in good safe in good safe in good safe in good						• • •	foods or	$\dashv$	$\vdash$		li							1
Approved Source  9   X OUT   Food obtained from approved source   6   10   N OUT NA   X   Food colorated from approved source   6   11   N OUT   Food in good condition, self, and unadultersted   6   12   N OUT   Food   Food in good condition, self, and unadultersted   6   13   X OUT   Food   Food   Food   Food   Food   Food   Food   Food   14   X OUT   NA   Food contact available: shelstock lags, parallel destruction   Food contact surfaces: cleaned & santized   Food   Food   Food   Food   Food   14   X OUT   NA   Food contact surfaces: cleaned & santized   Food   Food			INA	140				$\dashv$		_	[	23	OUT N/A		d; prohibited food:	s not		6
Second   Food obtained from approved source   6   6   6   7   10   NOUT NA NOT Food in good condition, safe, and unadultierated   6   6   7   10   NOUT NA NOT Food in good condition, safe, and unadultierated   6   6   7   10   NOUT NA   NOT Food in good condition, safe, and unadultierated   6   6   7   10   NOUT NA   Food on good condition, safe, and unadultierated   6   6   7   10   NOUT NA   Food contact surfaces: desired & sanitized   6   7   10   NOUT NA   Food contact surfaces: desired & sanitized   6   14   NOUT NA   Food contact surfaces: desired & sanitized   6   14   NOUT NA   Food contact surfaces: desired & sanitized   6   14   NOUT NA   Food contact surfaces: desired & sanitized   6   14   NOUT NA   Food contact surfaces: desired & sanitized   6   14   NOUT NA   Food contact surfaces: desired & sanitized   6   14   NOUT NA   Food contact surfaces: desired & sanitized   6   14   NOUT NA   Food contact surfaces: desired & sanitized   6   14   NOUT NA   Food contact surfaces desired & sanitized   6   14   NOUT NA   Food contact surfaces desired & sanitized   6   14   NOUT NA   Food contact surfaces desired & sanitized   6   14   NOUT NA   Food contact surfaces desired & sanitized   6   14   NOUT NA   Food contact surfaces of procedures identified as the most prevalent control interventions are control measures to prevent foodborne lines or injury. Public Health interventions are control measures to prevent foodborne lines or injury. Public Health interventions are control measures to prevent foodborne lines or injury. Public Health interventions are control measures to prevent foodborne lines or injury. Public Health interventions are control measures to provent foodborne lines or injury. Public Health interventions are control measures to provent foodborne lines or injury. Public Health interventions are control measures to control the introduction of pathogens, chemically and properly designed desired for measures to prevent to control measures to prevent foodborne lines or injury prevent or proven	8 94 0	TUC			accessible					6		E"=			al			
10   NO OUT   NA   NO   Food received at proper temperature   6   6   10   NO OUT   NO   NO   NO   NO   NO   Proper decords available: shelistock tags, parsiste destruction   Proper Control from Contamination   13   NO OUT   NA   Food separated and protected   6   6   NO OUT   NA   Food contact surfaces: cleaned & sanitized   6   NO OUT   NA   Food contact surfaces: cleaned & sanitized   NO OUT   NO   Proper disposition of returned, previously served, recordisioned, and unsafe food   NO OUT   NO   Proper disposition of returned, previously served, recordisioned, and unsafe food   NO OUT   NO   Proper disposition of returned, previously served, recordisioned, and unsafe food   NO OUT   NO   NO   Proper disposition of returned, previously served, recordisioned, and unsafe food   NO OUT   NO   Proper disposition of returned, previously served, recordisioned, and unsafe food   NO OUT   NO   Proper disposition of returned, previously served, recordisioned, and unsafe food   NO OUT   NO   Proper disposition of returned, previously served, recordisioned, and unsafe food   NO OUT   NO   Proper disposition of returned, previously served, recordisioned, and unsafe food   NO OUT   NO   Proper disposition of returned, previously served, recordisioned, and unsafe food   NO OUT   NO   Proper disposition of returned, previously served, recordisioned, and unsafe food   NO OUT   NO   Proper disposition of returned, previously served, recordisioned, and unsafe food   NO OUT   NO   Proper disposition of returned, previously served, recordisioned, and unsafe food   NO OUT   NO   Proper disposition of returned, previously served, recordisioned, and unsafe food   NO OUT   NO   Proper disposition of returned, preventation of the property served   NO OUT   NO   Proper disposition of returned, preventation of the previously served, recordisioned, and unsafe food   Proper disposition of returned, preventation of the property served   NO OUT   NO   Proper disposition of returned, preventation of the property served   NO OUT   Proper di	g lar o	W CT						_		6		24	и опт	Food additives: approve	ed and properly us	sed		6
12   N OUT   NO NO   Proof in good contained, said unablater shellstock tags, parasite destruction   Protection from Contamination     13   OC OUT N/A   Food separated and protected   6   6     14   PC OUT N/A   Food separated and protected   6   6     15   OC OUT N/A   Food separated and protected   6   6     15   OC OUT N/A   Food separated and protected   6   6     15   OC OUT N/A   Food separated and protected   6   6     15   OC OUT N/A   Food separated and protected   6   6     15   OC OUT N/A   Food contact surfaces cleaned & sanitized   6     16   OUT N/A   Food contact surfaces cleaned & sanitized   6     17   Protection from Contamination   1   1     18   Food and Water   1   1     19   OUT N/A   Food separated and protected   6   6     10   OUT N/A   Food separated and protected   6   6     10   OUT N/A   Food separated and protected   6   6     10   OUT N/A   Food separated and protected   6   6     10   Protection from Contamination   1   1     10   OUT N/A   Food separated and protected   6   6     10   Protection from Contamination   1   1     11   OUT N/A   Food separated and protected   6   6     12   OUT N/A   Food separated surfaces cleaned & stream of the food surfaces of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury. Public Health interventions are control measures to control the introduction of pathogens, chemicals, and physical objects into foods. Prescription of Food of Utlansia. OC Sequences			N/A		Food received at	proper temperature		〓		6	╽┠	25	Mr oιπ		erly identified, stor	ed,		6
Protection from Contamination    13   K OUT NA   Food separated and protected   14   K OUT NA   Food contact surfaces: cleaned & sanitized   6   6   6   6   6   6   6   6   6		•	_					$\dashv$	$\dashv$		H				roved Procedu	ines.		1-
Troute control in the control in t	12 IN C	UT	<u> </u>	N/Q	parasite destructi	on				6	ľ	26		Compliance with varian	ce, specialized			6
14   St. Out   Proper disposition of returned, previously served, reconditioned, and unsafe food   Proper disposition of returned, previously served, reconditioned, and unsafe food   Proper disposition of returned, previously served, reconditioned, and unsafe food   Proper disposition of returned, previously served, reconditioned, and unsafe food   Proper disposition of returned, previously served, reconditioned, and unsafe food   Proper disposition of returned, previously served, reconditioned, and unsafe food   Proper disposition of returned, previously served, reconditioned, and unsafe food   Proper disposition of returned, previously served, reconditioned, and unsafe food   Proper disposition   Proper dispos	13 <b>0C</b> O	UT	N/A							6	L					ind on the		+
Served, reconditioned, and unsafe food   Served, reconditioned   Served,			N/A					$\Box$		6			prevalent con	tributing factors of foodborn	ne illness or injury	. Public	Health	
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  **To book if numbered item is not in compliance and/or if COS and/or R COS = Corrected on-alte during inspection R = Repeat volgtion PTS = Dement points.  **To book if numbered item is not in compliance and/or R COS = R PTS    **To book if numbered item is not in compliance with a compliance Status COS R R Repeat volgtion PTS = Dement points.  **To book if numbered item is not in compliance with a compliance Status COS R R Repeat volgtion PTS = Dement points.  **To book if numbered item is not in compliance with a compliance Status COS R R PTS    **To book if numbered item is not in compliance with a compliance Status COS R R PTS    **To book if numbered item is not in compliance with a compliance Status Compliance Status COS R R PTS    **To book if numbered item is not in compliance with a compliance Status COS R R PTS    **To book if numbered item is not in compliance with a compliance Status COS R R PTS    **To proper Use of Utensils    **To proper Use of Utensils	15 00	UT					- 1			-				are control measures to pr	event foodborne i	iness or	injury.	
Mark X* in book   f numbered item is not in compliance and/or if COS and/or R   COS = Corrected on-site during inspection   R = Repeat violation   PTS = Demerit points					Good Retail Pract	ices are preventative								emicals and obveical obje	cts into foods			
Pasteurized eggs used where required   1   2   2   2   2   2   2   2   2   2				ooc If n			or if COS	and/o	rR,	COS	=Çe	orrect	ted on-site durin	g inspection R =Repeat				
Pasteurized eggs used where required   1   1   2   2   2	Compilar	100 2	SCAL	us	Safe Foo	d and Water		JUS	R	P13		Com	рнапсе этап		Utensils	jul	JS K	<u>  FIS</u>
Variance obtained for specialized processing methods   1   42   Single-use/single-service articles: properly stored, used   42   Single-use/single-service articles: properly stored, used   43   Gloves used properly   43   Gloves used properly   44   Food and nonfood-contact surfaces cleanable, properly   44   Food and nonfood-contact surfaces cleanable, properly   44   Food and nonfood-contact surfaces cleanable, properly   45   Warewashing facilities: installed, maintained, used; test   46   Nonfood-contact surfaces clean   46   Nonfood-contact surfaces clean   47   Hot & cold water available, adequate pressure   48   Plumbing installed; proper backflow devices   49   Sewage and wastewater properly disposed   50   Tollet facilities: properly constructed, supplied, & cleaned   51   Garbage/refuse properly disposed; facilities maintained   52   Physical facilities installed, maintained, and clean   53   Adequate ventilation and lighting; designated areas use   54   Sanitary Permit, Health Certificates valid and posted   55   Sanitary Permit, Health Certificates valid and posted   54   Sanitary	27	Pa	steu	rized e	eggs used where r	required				1	[	40		ensils: properly stored				1
Proper cooling methods used; adequate equipment for temperature control   1   1   1   1   1   1   1   1   1	28	Wa	ater	and lo	e from approved s	ource				2	L	41		equipment and linens: prop	beny stored, dned			1
Proper cooling methods used; adequate equipment for temperature control   1   1   2   31   Plant food properly cooked for hot holding   1   32   Approved thawing methods used   1   33   Thermometer provided and accurate   1   45   Warewashing facilities: installed, maintained, used; test strips   33   Thermometer provided and accurate   1   46   Nonfood-contact surfaces clean   45   Savings   Nonfood-contact surfaces clean   45   Savings	29	Va	nan	ce obt			is			1					roperly stored, use	ed		1
Plant food properly cooked for hot holding   1	30				g methods used;		or			1		73		Utensils, Equipment				
Approved thawing methods used  32 Approved thawing methods used  33 Thermometer provided and accurate  Food Identification  34 Food properly labeled; original container  35 X Insects, rodents, and animals not present  36 X Contamination prevented during food peparation, storage & display  37 Personal cleanliness  38 Wiping cloths: properly used and stored  39 Washing fruits and vegetables  1 have read and understand the above violation(s), and a naware of the corrective measures that shall be taken.  1 45 Warewashing facilities: installed, maintained, used; test strips  46 Nonfood-contact surfaces clean  Physical Facilities  Physical Facilities  47 Hot & cold water available, adequate pressure  48 Piumbing installed; properly disposed  49 Sewage and wastewater properly disposed  50 Toilet facilities: properly constructed, supplied, & cleaned  51 Garbage/refuse properly disposed; facilities maintained  52 Physical facilities installed, maintained, and clean  53 Adequate ventilation and lighting; designated areas use  54 Sanitary Permit, Health Certificates valid and posted			_			hot holding		$\dashv$				44			cleanable, proper	ly		1
Thermometer provided and accurate  Food identification  34 Food properly labeled; original container  Prevention of Food Contamination  35 X Insects, rodents, and animals not present  Contamination prevented during food peparation, storage & display  Thermometer provided and accurate  Physical Facilities  47 Hot & cold water available, adequate pressure  48 Plumbing installed; proper backflow devices  49 Sewage and wastewater properly disposed  Toilet facilities: properly constructed, supplied, & cleaned  Toilet facilities: properly constructed, supplied, & cleaned  Wiping cloths: properly used and stored  Washing fruits and vegetables  Thave read and understand the above violation(s), and  1 am aware of the corrective measures that shall be taken.  Sanitary Permit, Health Certificates valid and posted	<del></del>	1										45	Warewas		aintained, used; te	st		1
Food properly labeled; original container   1   47   Hot & cold water available, adequate pressure   35   X   Insects, rodents, and animals not present   2   2   36   X   Contamination prevented during food peparation, storage &   1   50   Toilet facilities: properly constructed, supplied, & cleaned   38   Wiping cloths: properly used and stored   1   52   Physical facilities installed, maintained, and clean   39   Washing fruits and vegetables   1   1   1   1   1   1   1   1   1		The	em	omete	<u>,                                      </u>					1					234			1
Prevention of Food Contamination  35 X Insects, rodents, and animals not present  36 X Contamination prevented during food peparation, storage & 1  37 Personal cleanliness  38 Wiping cloths: properly used and stored  39 Washing fruits and vegetables  1 Inave read and understand the above violation(s), and 1 am aware of the corrective measures that shall be taken.  48 Plumbing installed; proper backflow devices  49 Sewage and wastewater properly disposed  50 Toilet facilities: properly constructed, supplied, & cleaned  51 Garbage/refuse properly disposed; facilities maintained  52 Physical facilities installed, maintained, and clean  53 Adequate ventilation and lighting; designated areas use  54 Sanitary Permit, Health Certificates valid and posted	34	lea	od n	moerl						1	P	47	Hot & col				_	2
Contamination prevented during food peparation, storage & 1   50   Toilet facilities: properly constructed, supplied, & cleaned   37   Personal cleanliness   1   51   Garbage/refuse properly disposed; facilities maintained   38   Wiping cloths: properly used and stored   1   52   Physical facilities installed, maintained, and clean   39   Washing fruits and vegetables   1   1   53   Adequate ventilation and lighting; designated areas use   1   1   1   1   1   1   1   1   1	04	J. 0	о <b>ц</b> р				PIT I				_			<u> </u>	·			2
1   Su   Tokes racines: properly constructed, supplied, a cleaned   1   St   Garbage/refuse properly disposed; facilities maintained   38   Wiping cloths: properly used and stored   1   St   Physical facilities installed, maintained, and clean   39   Washing fruits and vegetables   1   St   Adequate ventilation and lighting; designated areas use   1   Thave read and understand the above violation(s), and   1   Thave read and understand the above violation(s), and   1   Thave read and understand the above violation(s), and   Th							race &	$\dashv$			<b> -</b>					+		2
Wishing cloths: properly used and stored   1   52   Physical facilities installed, maintained, and clean   39   Washing fruits and vegetables   1   53   Adequate ventilation and lighting; designated areas use   1   1   1   1   1   1   1   1   1		dis	play	,		t-b										_		2
39 Washing fruits and vegetables 1 53 Adequate ventilation and lighting; designated areas use 1 have read and understand the above violation(s), and 1 am aware of the corrective measures that shall be taken. 54 Sanitary Permit, Health Certificates valid and posted		_				nd stored		$\dashv$								-	+	1
f am aware of the corrective measures that shall be taken.    54     Sanitary Permit, Health Certificates valid and posted	39	Wε	ishii	ng fruit	ts and vegetables		-4				_			ventifation and lighting; de	esignated areas u	3 <b>e</b>		1
											1	54	Sanitary i					NA
12/14 Jain Crat 1/3/1, le Ca 1 0/20/2019	Person in C	Char	je (	Print a	ind Sign)	Part of the last o	~42	1/		le	7			Date: 6/28/2019				
DEH Inspector (Print and Sign) D. MITCHELL EPHO I) J. GARCIA EPHO   Follow-up (Mark one): YES NO Follow-up Da 7/28/201	DEH Inspe	ctor (	(Pri	nt and	Sign) LAI			٦	1			· · ·			YES NO	Follo	w-up Dar	te
Rev: 11.28.16 White: DPHSS/DEH Yetlow: 5660 Establishment	F	Rev: 1	11.2	0.16	V. 1''			PH93	WDEH			_	,			1 /		

		•	nent of Public Division of E	nvironme	ntal Heal		De	2	of	
ESTARI ISI	IMENT NAME	1 000 L		LOCATION		on Report	re	ige	<u>or</u>	
	od Service					9-7-1 West O'Brien Driv	/e. Hagatna			
INS	PECTION DATE	SANITARY PERMIT	NO.	PERMIT HO	LDER	ial Services Corp	, riagaaia			
6	, 28 , 2019	190000								
		TEI	MPERATUR		ERVATI	IONS				
	Item/Location	1	Temperature	(° F)		Item/Location		Temper	rature (° F)	
chicken/ cooke beef/ cooke			202.0 163.0							
Deen Cooke	u .		165.0							
						,				
			<u> </u>	=						
						•				
<u> </u>										
ITEM NO.		OBSERVA	ATIONS AN	D CORF	RECTIVI	E ACTIONS			CORRECT BY DATE	
Violation	s cited in this rep		ected within t 8-406.11 of th			licated, or as stated	in Section	ns 8-40		
	A regular inspec	ction was conduc	ted on this d	lay. Previ	ous insp	ection dated 3/28/2	2019 (3/A)			
	All previous viola	ations have been	corrected (i	tems #35	, and 44)	).				
	The following vio	olations were obs	served:							
#35	Observed one d	ead cockroach ir	the dry stor	age area.					7/28/19	
	Observed one dead cockroach in the dry storage area.  The establishment shall be free of any pests. This is to prevent contamination of food									
	and equipment.									
	and equipment.									
#36	Ready to eat let	tuce stored in the	chiller withou	out being	covered.	•				
	All food products shall be properly covered during storage to prevent cross contamination.									
_										
	Note: Raw anim	al food was not s	tored in the	chiller at t	time of ir	nspection.				
	Photos were tak	en	_							
		acard no. 02253.								
		rd no. 02246 pos	eted on the fr	ront door						
		ection report with		Ont door.				-		
	Discussed mape	cuon report with	FIO.							
Based on the	Inspection today, the item	ns listed above identify v	iolations which sh	all be corrects	d by the dat	e specified by the Departme	nt. Failure to c	omply m	ay résult in	
submitted to I	the Director within the pe				of any notice	or inspection findings, a w		or hearing	g must be	
Do T	arge (Print and Sign)	42 Bd	ela Cu				Date:	6/28/	2019	
DEH Inspecto	Print and Sign) D. MITCHELL	EDHO II	) CMBC	24 Epr	101	lui.	Date:	6/28/	2019	
Rev	11.28.18		He: DPHS8/DEH		ed Establish	ment				